

# Christmas Dinner Menu

Served 3:00 pm - 9:00 pm

\$59 Per Person

## STARTERS

- Choose One -

### Fried Calamari Misto

A platter of crispy, golden-fried calamari and mixed vegetables, served with classic marinara sauce and a zesty lemon aioli for dipping.

### French Onion Soup

A classic soup featuring sweet, slow-cooked Vidalia onions in a rich broth, topped with a cheesy crostini lid made with melted Gruyere.

### Caesar Salad

Crisp, fresh hearts of Romaine lettuce are tossed in our signature, creamy Caesar dressing and accompanied by shaved Parmesan cheese and homemade, toasted garlic crostini.

## ENTREES

- Choose One -

### Beef Wellington

Seared beef tenderloin wrapped with mushroom duxelles and prosciutto, all encased in a flaky puff pastry and baked until golden brown. Served atop a bed of creamy roasted garlic mashed potatoes with roasted root vegetables and a rich red wine demi-glaze.

### Chicken Stemperata, Polenta with Asiago Cheese

Semi-Boneless Chicken prepared "Stemperata" style (a Sicilian sweet and sour sauce of capers, olives, and vinegar), featuring olives, pepperoncini, and aged vinegar, served over a creamy Asiago Cheese Polenta.

### Salmon Rustica

Perfectly seared, center-cut filet of premium salmon, gently nestled atop a creamy bed of vibrant pesto risotto, beautifully complemented by tender, toasted cauliflower florets.

## DESSERT

- Choose One -

### Lemon Cheesecake

Creamy, tangy lemon cheesecake filling.

### Chocolate Lava Cake with Creme Anglaise

A warm, decadent chocolate cake with a molten, gooey chocolate center, served with crème anglaise, a light, vanilla-flavored custard sauce.